



300 SERIES RESTAURANT RANGE

4 Open Burners, 24" Wide Griddle, 2 Space Saver Oven

Standard Features

- Commercial gas range 48-5/8" wide with a 37" cooking top (including 6" high adjustable legs)
- 26,000 BTU NAT (20,000 BTU LP) Burners
- 4 clog-free, cast iron burners
- 24" griddle
- Removable cast iron, flush-top grates
- Single-piece drip tray under burners
- Cool-to-Touch door handle
- Hinged lower valve cover
- Stainless steel front and shelf
- Galvanized Sides
- Coved interior for easy cleanability
- Bayonet-style flue riser
- One year Parts and Labor Warranty

Griddle

- 24" griddle with 1/2" polished steel plate
- 48,000 BTU (NAT or LP)

Space Saver Ovens

- 32,000 BTU NAT (30,000 BTU LP)
- 2 Large 19-1/2" wide x 26-1/2" deep oven
- Heat resistant door handle
- Equipped with a flame safety device
- Thermostat range from 250°-500°F (121°-260°C) with low setting

Models: 348EE-2G; 348EE-2T



(shown with optional casters)

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front and shelf standard. Galvanized sides.

Range Top: 4 -26,000 BTU NAT (20,000 BTU LP) cast iron non-clogging burners. 24" wide griddle. Removable Cast iron grates. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. Removable one piece drip tray provided under burners.

Griddle: Equipped with smooth Polished griddle -1/2' thick, hot-rolled Blanchard ground steel plate with high raised sides. 24-1/4" wide x 24-3/4" deep. Three 16,000 BTU (NAT or LP) Burners.

Back Shelf: Rigid, single deck stainless steel.

Legs: 6" black, adjustable

Dual Space Saver Oven:

32,000 BTU NAT (30,000 BTU LP) with oven thermostat low temperature type adjustable for 250°F to 500°F. Automatic safety pilot is hydraulic type.

Interior: Cavity side, top & back aluminized steel. Oven bottom & door lining porcelain enamel finish. Four sides & top of oven insulated with heavy, self-supporting, block type rock wool with oven baffle assembly constructed of Aluma-Ti steel.

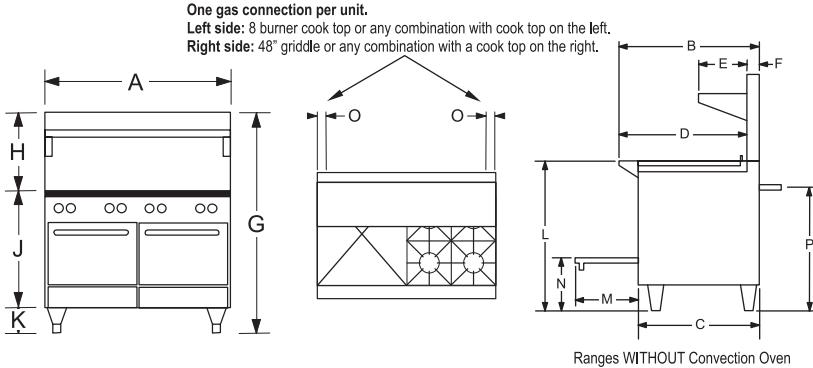
Rack and Rack Guides: 2 position rack guides with one removable rack.

Door: Heavy-Duty construction with extra heavy-duty hinges and quadrants. With cool tubular handle.

Pressure Regulator: Attached



Dimensions -in (mm)



Ranges WITHOUT Convection Oven

Models	EXTERIOR										COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONN.		ELECTRIC	
	Width A	Depth B	C	D	E	F	G	H	J	K				O	P	Q	R
348EE-2G/2T	48.63" (1235)	34.00" (864)	29.75" (756)	31.00" (787)	12.00" (305)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-

Models	BURNERS (BTU EACH NAT/LP)			OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	GRIDDLER	OPEN	OVEN	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
348EE-2G/2T	3@16K/16K	8@26K/20K	2@32K/30K	19.50" (495)	26.50" (673)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft. 3.75 cu.m.	860 lbs. 390 kg.

NOTES:

1. Optional -Hot Plate in lieu of 2 open top burners at 12,000 BTU/burner (24,000 BTU total NAT or LP)
2. T Prefix - Thermostat griddle control with one (1) throttling-type thermostat per burner. Temperature range of 100°F to 450°F

UTILITY INFORMATION

Model: 348EE-2G/T

Gas:

- 348EE-2G/2T Total BTU-NAT:320,000; LP: 268,000
- One 3/4" male connection
- Required operating pressure:
 - Natural Gas 4" W.C.
 - Propane Gas 10" W.C.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected
- Check local codes for fire and sanitary regulations.
- If the unit is connected directly to the outside flue, and A.G.A approved down draft diverter must be installed at the flue outlet of the oven
- Two speed motors are not available on Restaurant Range Convection Ovens.

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors (with 6" high legs) and adjacent to combustible walls, allow 6" clearance.
- Install under vented hood
- Check local codes for fire, installation and sanitary regulations.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES

<input type="checkbox"/> 10" Flue Riser	<input type="checkbox"/> Various salamander & cheesemelter mounts available. (Please refer to the price list)
<input type="checkbox"/> 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft)	<input type="checkbox"/> Auxillary griddle plates
<input type="checkbox"/> Casters-all swivel-front with locks	<input type="checkbox"/> Extra Oven Racks
<input type="checkbox"/> Hot Top plates - each plate replaces 2 Open burner section	<input type="checkbox"/> Stainless steel body sides

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.